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A Year in Review

Reimagine: Celebrating 45 Years and a New Beginning
Where have all the flowers gone, long time passing... is a verse from a folk song made popular in the 1960s. At the time, it became a protest song against the Vietnam War. However, in its wider meaning it is a song about change through the passage of time and that life is a circular path, rather than a linear one.

The lyrics of the song kept running through my mind as I was writing a speech that I was going to give at our annual event in September. The speech was about the Nisei generation and the impact they have had on the Center and myself. I wanted to convey more than just their commitment to ensuring that the Center would become a reality one day, but also the dream behind the vision, that the Nisei weren’t building the Center for themselves, but rather for subsequent generations and the future of the community.

In writing my speech, I began to realize that all the Nisei that were on the Board when I first started working at the Center are all gone except for a few. In fact most of the Nisei that I befriended while working at the Center have since passed away. Since 2005, by our records, the Center has lost over 400 members, donors, program participants and friends, almost all Nisei.

As I started to write I could see many of their faces and remember the special times, the laughter, the talks, the friendships that developed and the moments with them that made my working at the Center so meaningful the past 30 years.

Over time, our Nisei Board members were replaced by Sansei and now Yonsei are joining our Board. The last Nisei to serve on our Board was seven years ago.

I once gave a speech at a conference in Los Angeles about our changing Nikkei community. As part of my speech, I talked about how the passing of the Nisei generation would have an incredible impact on our community and with their passing it would be the greatest loss ever for our Japanese American community. After my speech a Nisei gentleman approached me and said that I was wrong - the greatest loss of a generation is not the Nisei but rather the Sansei. His comment caught me off guard and it actually made me laugh. His reasoning was that the Sansei would be the last generation that would have known and heard first-hand stories about the Issei and Nisei generations. After the Sansei generation passes our Japanese American history will only be told in books or movies.

Not long ago, I attended a memorial service at the Buddhist Church of San Francisco. I arrived late and the hondo was full so I stood in the back of the entryway. I was surprised to see many Nisei at the service since lately there have been just a dozen or so at the community memorial services. Because I was in the back, I was one of the first to go up front to pay my respect to the family. As I walked up the aisle and looked from side to side, I realized that the gray haired people sitting in the pews weren’t Nisei at all; they were Sansei, many friends that I had not seen in years. Although they were Sansei, many with their gray or balding heads looked like Nisei from behind, some from the front as well. There were actually very few Nisei at the service, instead a bunch of aging Sansei who now looked like Nisei.

I guess through the passage of time in our community, life is more circular rather than linear. The responsibility and care of the Center will pass from one generation to the next, each with its own stories and histories, in part the same, yet very different from one generation to the next.

As I reflect upon my 30 years of working at the Center, I feel honored to have worked with so many Nisei in helping to create what it is today. My work has been to carry on their dream, to try every day to make it a reality and to ensure that future generations embrace it.

With Kansha,

Paul Osaki
Executive Director
I grew up on the fringe of the Japanese American community. I was born and raised and, to this day, still live in Pleasanton in the East Bay. Growing up, I was a member of the Stockton Buddhist Temple with a predominantly Japanese American community of temple-goers. I was practically born a JACL member with my parents and grandparents having been members for much of their lives. When it was time to take a language in middle school, high school and college, I opted for Japanese. I was raised celebrating a big New Years with plenty of lucky Japanese food, bowing my head to say “itadakimasu” before every meal, removing my shoes before entering the house and feeling compelled to bring omiyage every time I visited someone’s home. This was my Japanese cultural heritage, menial but sufficient. I thought that my identity was that of a fourth generation Japanese American. Looking back, my role in the community was passive, lacking in a clear commitment to any physical space nor an active role in sustaining community. In other words, I deem my formative years as a selfish Japanese American experience, one of taking, learning and receiving, but deficient in giving back or encouraging preservation.

During my senior year of college, I endured the job search process, antsy to accept a full-time position and begin my post graduate life. I had always wanted to go into non-profit work but I hadn’t yet figured out my “cause.” I’m a campaigner, a cheerleader at heart and I needed a job where I could be impassioned and spirited. The Kase Nikkei Community Scholarship Program (Kase Program) fell into my lap in the 11th hour. I was in the middle of interviewing with a few for-profit companies when one of my Dharma school teachers emailed me the link to apply for the Kase Program. I was interested in the opportunity, learned more, applied and received a “Congratulations” and acceptance into the program the day after I received my diploma. In the same breath, I excitedly emailed back to Lori Matoba, the coordinator for the Kase Program, and turned down a last round interview for a company. To this day, I have absolutely no regrets and only a glowing satisfaction in my fateful decision.

The Kase Program played a pivotal role in my career trajectory. It corrected my course, established my passion for community work and confirmed my dream of working in non-profits. During the internship, I learned invaluable professional development skills. I met friends whom I foresee as being lifelong ones. I cherished the opportunity before me to meet community members, hear their stories, understand the history and implore myself to be a part of the future of it.

My Kase Program experience was my first real taste of being inside the Japanese American community, not just the granddaughter of the Temple president or the daughter of a JACL member. I was my own person, not yet known, but becoming uniquely aware of my identity and place within the community. At the conclusion of my summer internship, I wished that I could continue to stay a part of the community. My wish was granted when I became the Development Coordinator for the Center, starting my full-time position in October 2017. The access to this community, the experience to take on a position within it and the opportunity to make a career of community work started with my internship at the Center. It was my supervisors, the community leaders, the community members and my intern class that encouraged, taught and forced me from my comfort zone right on the fringe to being in the middle of it all, working to sustain the community for future generations and to pull from the sidelines the people like me. I hope that more young people choose to plant their roots in the soil of this community. There are so many ways to help make this world a little better and brighter and I believe that building community is one of the first steps. I also hope young people continue to swim upstream against the currents of conformity to make the best living, rather than making the best life for themselves and for others. My wish for all young people is that they find the value in sustaining this community now and into the future.
Getting With the Center

Membership is the single most meaningful way to instantly become a part of the Center’s family. It is through the support of our membership program that allows the Center to continue to fulfill our mission and remain relevant to the growing diversity that exists in our community today. We are a culmination of our members’ stories, experiences and histories with values instilled in us through generations. Hear from some of our supporters’ about why membership is important to them.

HARUMI QUINONES-AUSTRIA and her husband MARTIN “MOUSE” AUSTRIA have been Sustaining Members and participants in our Monday and Wednesday-Night Co-ed Basketball Leagues since 2007.

Harumi and Mouse could have easily chosen a family membership but they have been loyal Sustaining Members because they believe that “the Center is doing great work.” Although they do take advantage of the program discount for basketball, See’s Candy and movie certificates, they live in the East Bay and cannot participate in as many activities and events as they would like to.

“We want to help sustain the Center and the community through our higher level membership,” states Harumi. “We see all that the Center provides for people of all ages, especially children and young people, to get them to engage in culture and community and we are happy to do what we can to support it.”

Harumi Quinones-Austria
Member since 2007

KRISTEN GOODFELLOW, her husband SIMON and two boys LIAM (left) and JACK “JACKY” (right) have been family members since 2015. Kristen’s parents, Barney and Joyce Hata, are one of the reasons Kristen is so connected to the Center and the Japanese American community. Joyce has been a supporter and volunteer of the Center, as well as other organizations, since the 1980s. Kristen grew up in Japantown, as did many of her friends, spending many summers at Japanese Community Youth Council (JCYC) summer camp as a participant and counselor and played basketball with the Ardenettes.

Liam graduated from and Jacky still attends the Japanese Bilingual and Bicultural Program at Rosa Parks. When her sons were younger, it was only natural for her to bring them to the Center’s annual Halloween Carnival, Children’s Day Festival and basketball camps and activities.

“It’s important for our family to be a part of a community. I grew up spending a lot of time in Japantown and even if we are not physically at the Center, being members allows our family to be a part of the community as a whole,” Kristen said about the importance of and reason for being members. She adds, “I also enjoy that I always see a familiar face.”

Kristen has played occasionally in our Co-ed Basketball Leagues for several years and Liam currently attends Japanese class at Xperience passing by the Center a couple of days each week.

Kristen (Hata) Goodfellow
Member since 2001 (Kristen) / Family Members since 2015
Gary Kitahata and his wife Arlene Kimata (pictured with their children Kenneth and Emma) first became members of the Center in 1992 through family membership. Gary was a Director on the Center Board in the late 1990s and moved to the Big Island (Hawaii) with his family in 2002.

As his children were growing up and before they moved, Gary appreciated the youth programs and events that his children attended. Since the move and now that his kids are adults, he doesn’t attend many programs or take advantage of other benefits. He has remained a member even while residing in Hawaii most of the time because he supports the Center and its mission. He feels that membership is a way to be a part of the Japanese American and Japantown community, two overlapping circles.

Gary mentions, “The historical importance of the JCCCNC as being an institutional core of the Japantown community is what I value most about the Center. I like the new programs that I took part in during summer 2017 when I lived in the City full-time as my son was working at the Center as a Kase Intern. We participated in the Community Kitchen and feel that it is a good way of attracting new members while taking advantage of the Center’s kitchen facilities. New ideas like that are a great way of bringing in new people and expanding membership.”

Gary Kitahata
Member since 1992

**25+ Years of Membership**

The Center would like to take this opportunity to thank our current longtime members who have given their unwavering support throughout the years. Their support for over a quarter of a century has sustained our programs, inspired community and created the groundwork to continue our work into the future. We have these members to thank for giving their full support and vision that has culminated in our 45th anniversary celebration this year.

- Ms. Keiko Akashi
- Mrs. Sumiko Akashi
- Ms. Kathryn Aoki
- Ms. Mutsuko Arima
- Mr. Tetsuo and Mrs. Keiko Asano
- Mrs. Ikue Burney
- Ms. Florence Dobashi
- Mr. Steven and Mrs. Charlotte Doi
- Mr. Thomas and Mrs. Sharon Fujiwara
- Mr. Koichi Fukuda and Mrs. Mutsuko Fukuda
- Mr. Nobusuke and Mrs. Fumi Fukuda
- Mrs. Yasuko Fukuda
- Mr. Bill and Mrs. Rose Fukumitsu
- Mr. William and Mrs. Rita Hanamoto
- Mr. Masao and Mrs. Setsuko Handa
- Mr. Donald and Mrs. Deborah Hayashi
- Mrs. Mary K. Hidekawa
- Dr. Ronald and Mrs. Cynthia Hiura
- Mr. Kenneth and Mrs. Yoshiko Ho
- Mr. Satoru and Mrs. Carolyn Hosoda
- Mrs. Kazue Ihara
- Ms. Cathy Inamasu and Mr. Jay Wang
- Ms. Laurie Itow
- Ms. Dawn Iwamoto
- Mr. Masaru and Mrs. Mayumi Kagami
- Ms. Hope Kamimoto
- Mr. Hiroshi and Mrs. Sadako Kashiwagi
- Ms. Emery Kato
- Mrs. June Kitagawa
- Mr. Gary and Ms. Arlene Kitahata
- Mr. Calvert and Mrs. Betty Kitazumi
- Ms. Kikuko Koba
- Mrs. Masako Koga
- Mrs. Sharon Kotabe
- Mr. Jeffery Matsuoka and Ms. Akemi Takagi
- Mr. Eddie and Mrs. Alice Moriguchi
- Mr. Pierre and Mrs. Gail Morin
- Ms. Tsutaye Murakami
- Ms. Barbara Nagareda
- Mrs. Nanami Naito
- Mr. Hiroshi and Mrs. Joyce Nakai
- Ms. Haruko Nakamoto
- Mr. Kaz and Mrs. Cindy Nakamoto
- Mr. William and Mrs. Louise Nakamura
- Mr. Gerald and Mrs. Gail Nanbu
- Mr. Isamu Nao
- Mr. David Nishimoto
- Mr. Kenneth and Mrs. Grace Nitta
- Mrs. Nell Noguchi
- Ms. Kay Nomura
- Mr. Daniel Nunotani
- Ms. Harua Oda
- Mr. Allen and Mrs. Patricia Okamoto
- Mrs. Nancy A. Okano
- Mr. Roy S. Okuno
- Mrs. Sally Osaki
- Mrs. Misao Otsuki
- Mr. Koji and Mrs. Betty Ozawa
- Mr. Timothy and Mrs. Yasuko Purcell
- Mr. Giichi and Mrs. Nancy Sakurai
- Mr. Gerald H. and Mrs. Gayling Sakuyama
- San Francisco Kendo Dojo
- Mr. George and Mrs. Doris Sasaki
- Ms. Joyce Satow
- Mr. Walter and Mrs. Harumi Serata
- Mr. Hiko and Mrs. Susan Shimamoto
- Ms. Susan Shinkai
- Mr. Hideki and Mrs. Marie Shiohira
- Mr. Ronald and Mrs. Shirley Shiromoto
- Mr. Shiro and Mrs. Annie Suenaga
- Ms. Mae Takeda
- Mr. Ko and Mrs. Hisako Takemoto
- Ms. Atsuko Takeshita
- Mrs. Edith Tanaka
- Ms. Susan H. Tanaka
- Mr. Kenji and Mrs. Mary Tomita
- Mrs. Miyoko Tomura
- Dr. Reiko True
- Dr. Himeo Tsumori
- Mr. Richard Tsurakawa
- Rev. Lloyd and Mrs. Marion N. Wake
- Mrs. Anna K. Yamaguchi
- Mr. Wayne and Mrs. Anna Yamaguchi
- Mrs. Tamiko Yasuhara
- Ms. Kay Yatabe
- Mr. Benjamin and Mrs. Candace Yee
- Mrs. Lois Yonemoto

*denotes deceased
In a couple of months, we will be welcoming in a new year. According to the Asian zodiac cycle 2019 is the year of the boar, inoshishi in Japanese, and pig in other parts of Asia. The inoshishi is the last animal recognized on the 12 year cycle of the zodiac and people born during this year are said to be strong and brave with a great sense of honesty. Inoshishi people are easily angered and short tempered but dislike fights and arguments. They prefer peace and remain humble in all situations.

Thus to celebrate inoshishis and piggies, let’s take a look at all of the things we enjoy because of their existence:

**Botan Nabe**
A very popular winter dish eaten in certain parts of Japan. Sliced boar meat is arranged in the shape of a peony (botan) and cooked in a hotpot with regional vegetables in a white miso broth.

**Buta no Kakuni**
Pork belly simmered in shoyu and dashi over slow heat for several hours makes a very tasty dish. Its origins are from China but it has been adapted for the Japanese palate as it made its way to all parts of Japan through Okinawa. I hear it is great with a dab of mustard and a cold beer.

**Tonkotsu Ramen**
Originally created in Fukuoka as an affordable meal that could be consumed within a matter of a few minutes, this pork bone soup base broth with noodles and a slice of chashu (marinated braised pork) has become a worldwide sensation. This dish is also referred to as Hakata Ramen, denoting its place of birth.

**Gyoza**
Yup, you got it. Those pot stickers you buy at the local market are filled with ground pork and cabbage. Great with a little bit of rayu (chili oil) and shoyu.

**Nikujaga**
Also a favorite during the cold winter months, nikujaga is a dish of thinly sliced pork simmered with vegetables, particularly potatoes, (jagaimo), in a dashi and shoyu broth. It is considered one of the most popular comfort foods of Japan.

**Shogayaki**
Usually made at home, thin slices of pork are fried with a little bit of shoyu, sake, mirin and ginger and eaten as a main dish with a side of thinly sliced cabbage.

Finally, a Nisei (invented?) favorite,

**Butadofu**
This dish is a little different from the modern day mabo tofu and, of course, the specific contents differ from household to household, but almost every Japanese American you will meet, particularly if you are a Nisei or Sansei, will know what this dish is. Usually, the butadofu (pork and tofu) that we grew up with was a little sweeter and had more green onions and other added treats to the broth than the modern day spicy (mabo tofu) version. I think it was a way to stretch a meal and budget using just a little bit of meat and a lot of tofu to feed a household. Whatever the case may be, I know many yearn for a taste of this treat.
The Art of Hoshigaki
(Japanese Massaged Dried Persimmon)

BY DIANE MATSUDA

If we were walking along a country road in Japan right now, we would see carefully lined rows of hoshigaki drying in front of houses and windows. The fall season is when the Hachiya strand of persimmon is ripe for picking and ready to undergo the very delicate and time consuming process of becoming a delicacy that we wait the entire year to enjoy. Sadly, very few people have the time and experience to undertake this yearly tradition in today’s world, opting to buy it for an exorbitant price in a department store.

luckily for those of us involved, we have been the fortunate beneficiaries of Master Midy Kotake's hoshigaki that she hand picks from her tree in San Jose. Up until now, we just looked forward to receiving a bag from her during the holidays, but this year, she asked for help.

For us city folk, we needed instructions from the elementary step of how to cut the kaki from the tree — but being careful about leaving enough stem to hang it — then learning how to wash and peel each of them without causing it to bruise, and then to the twice daily massaging that is required over a four week period. At the time of this writing, we are still in our second week of this heavy learning curve, but now, more than ever, we appreciate all of the years Midy has generously given away her precious gift without ever telling us about the hard work it took to share it with us. I am only in charge of 48 hoshigaki hanging on my makeshift stand that I adapted from my clothes rack, but feel a huge responsibility to make sure that I do not forget to massage each one gently before I take them out to get their daily sun bath, and to show Midy that her careful instructions are being carried on. I know that all of us involved feel very fortunate for this valuable lesson in tradition, patience and appreciation.

△ top: Great granddaughters Callie and Kate Kotake learning from Obachan: bottom: Master Midy Kotake at work peeling and drying the Kaki
<left: Week one of the drying process
Our Kase Intern Experience

BY KOBY MAMIYA

This past summer, Catherine “Cat” Kamita, Arisa Nakamura, Sean Sumi and I interned at the Center as part of the Kase Nikkei Community Scholarship Program (Kase Program). This program brings college students to the Center and creates an experience that is unique to the Japantown community. In a program that spanned over eleven weeks we developed essential skills for our future, participated in workshops, formed meaningful relationships and gained insights that we will carry with us for the rest of our lives.

We were each assigned to a department and staff member based on our interests. I was placed in the Development Department under Andrew Sumi, Membership Coordinator. Each supervisor had individual projects they assigned interns - one of mine is this newsletter article you are reading now! Along with our individual projects, the interns were asked to complete a multimedia project that we worked on throughout the Kase Program.

Participating in staff meetings, completing set tasks and managing my work time were all fairly new experiences for me. Now that I have learned these valuable tools, I am much more comfortable and prepared to enter a work environment upon graduation. Moreover, the Center conducted workshops that taught us skills that are essential in every workplace, such as professionalism, mail merge, database management, understanding workplace personalities and networking. As a result, we improved our work proficiency and have a better understanding for what to expect in our future careers. We are very thankful to the staff who were always open to providing assistance whenever we needed it, as well as making sure that we were constantly in a position to learn and improve ourselves.

There were a variety of things each of us wanted to gain from this internship. However, one goal we all sought was to grow closer to the Japanese American (JA) community in some way. For Arisa and me, who did not grow up in this area, we hoped to better understand Japantown and form relationships with members of its community. Whereas Sean and Cat, who grew up here, saw this as a chance to give back to a place that has given them so much in their lives. I am happy to say that we were all able to achieve this common goal. Being able to interact with the community every day is what made this program so special. Having conversations and hearing the stories from the Nisei was amazing, as it provided new perspectives and taught us so much about our own history as
JAs. Even the shortest conversations were the types of interactions that we truly cherished.

As part of the Nikkei Community Internship (NCI) Program, a component of the Kase Program, every Thursday we would have an “Intern Day,” in which we would meet the leaders in the JA community. We visited non-profit organizations of Nihonmachi (JCYC, Kimochi, Japantown Task Force, NJAHS and Nichi Bei) where we learned about the roots and purpose of these vital entities. An Intern Day was more than just a day out of the office, it was a time in which we would discuss important topics that are impacting our community. These days allowed us to explore our heritage, histories and identities as JAs. We were also able to experience activities that are unique to our culture during these days! Intern Days were great for us because we would visit places many of us were unfamiliar with, allowing us to better understand ourselves and our community.

Though we all came into this internship with different skills, upbringings and aspirations, we all agree that not only was this an unforgettable experience that allowed us to develop work skills but also created a space where we were able to discover more about our JA identity. It is amazing how we grew together as coworkers but something even more special is how close we became as friends. I am truly grateful for my three fellow interns, they mean so much to me and I will always remember our memories together! Thank you to G. Kase, the Center and its supporters for providing the opportunity that allowed us to have this tremendous experience as your 2018 Kase Interns.

What is your biggest takeaway from the Kase Program?

The Kase Program challenged me to think of how I can be involved in the community’s future. Personally, this program allowed me to grow in confidence when it comes to speaking and asking questions. I was able to value and share my own opinions and use that as an opportunity to engage with others.

This internship gave me the opportunity to meet with local leaders, hear their perspective and learn how they envision Japantown’s future. Growing up in this community, I did not think much of the behind the scenes work, however I now understand how I can help preserve Japantown for generations to come.

I encountered interesting ideas and discussions that I have never really thought about too deeply. The Kase Program allowed me to build connections I hope to have for a lifetime, as well as skills that will definitely be useful in my future career.
Sake for a Cause:
True Sake and the Center Celebrate the 13th Annual Sake Day

On September 29, the Center along with True Sake hosted the 13th Annual Sake Day at Hotel Kabuki, where 600 participants sampled over 200 varieties of sake. Several different brewery owners and representatives were on hand from Japan to share their amazing sake alongside many other sake importers, distributors and local craft sake brewers who poured the best offerings from their extensive sake portfolios.

Beau Timken is a sake sommelier and the owner of True Sake, the first dedicated sake store outside of Japan, and also the first sake store in America, which is located in San Francisco’s Hayes Valley. Timken has been in the sake business for 17 years and first started consulting and educating sake enthusiasts. It took Timken a year and a half to open. When asked how he became involved with the sake industry, Timken replied simply by stating, “Sake found me.” While obtaining his MBA in South Africa, Timken had his first taste of premium sake. That eye-opening experience made him want to learn everything that he could about the beverage. His passion for sake inspired him to open a store so he could answer all of the questions that others had and to create a retail experience to disarm the public’s unfamiliarity and reservations about sake.

The name “True Sake” was chosen as the business name because it represented the fact that most Americans have never been exposed to real or premium sake. When asked what made him decide to open up a store dedicated to sake, Timken replied, “There was no place in San Francisco or California or even the United States that would welcome and educate people about it. I wanted to create a space that was part education, part experimentation and part fascination. I wanted to give sake a home.” True Sake is special because it strives to honor and educate consumers about this amazing ancient beverage. True Sake honors sake and its passion translates into a shopping experience that isn’t just a sale ... rather it is a learning experience.

The idea of Sake Day was an extension of Timken’s passion for sake. “As a retailer we needed customers to return to the shop to tell us how much they liked a sake. Sake Day was a way to educate by tasting, tasting and more tasting. We could see the immediate return on how much people enjoyed a particular sake.” Nihonshu no Hi (Sake Day) is always on October 1st of each year and...
is significant in the sake world as the day of celebrating sake in Japan. Since Sake Day has grown and become more popular here in San Francisco, the event was eventually moved to the closest Saturday to the first of October each year. The very first Sake Day was held in a classroom at Fort Mason with 75 participants who wanted to know more about sake. It was almost purely educational and similar to a sake course in a sommelier training program. As the event grew, a food pairing component was added and then evolved into a walk-around tasting event as more and more distributors joined the program. The goal has always been to educate constituents on sake, but it also has become more of a party and celebration of this storied libation.

What Timken enjoys most about Sake Day is the impact it has on the guests. “I love watching how they can start to distinguish between sakes that they like and prefer. I also like the camaraderie of all of the importers and vendors, who despite being competitors, are joining forces for the good of sake.” Timken is very proud to have everybody work together for this event that promotes and educates customers about sake and also enjoys the community aspect of the event by partnering with the Center and bringing Sake Day participants to San Francisco’s Japantown.

The Center has partnered with True Sake to host Sake Day for the past 8 years and has been the beneficiary of all event proceeds. “I’ve always been a big fan of the Center. When we realized that we could collaborate to create a Sake Day using the Center’s resources and True Sake’s contacts, it was a dream come true for me and made sense to have the Center become the beneficiary. We call it drinking done for a cause.” This year’s event proceeds are estimated to be around $16,000!

The Center would like to thank Beau Timken and True Sake for their continued support. We are excited to continue our relationship and to support an event dedicated to all things sake. The Center would also like to thank the many vendors, distributors and importers that generously donated their sake as well as the community volunteers who supported the event. We also hope that Sake Day 2018 guests enjoyed themselves and thank them for their continued participation. Be sure to mark your calendars for Sake Day 2019 that will be held on Saturday, September 28. More details to come in 2019. Kanpai!!

Thank you to the many vendors, importers and distributors that donated sake to this year’s event. Sake Day would not be possible without their support.

Akashi-Tai Sake Brewery
Craft + Estate
CTC Food International – Koshini Brewery
DEN Sake
EHH Enterprises
Enter.Sake
Floating World Sake
Hokutsuru Sake of America
HeavenSake
Hiro Sake
Hosoda Brothers Inc.
Japan Prestige Sake Int’l, Inc.
JFC International
JOTO Sake
Kaetsu Sake Brewery Co., Ltd.
Kiuchi Shuzo
Kuramoto US
Maruto Sea Vegetables, Inc.
Mutual Trading
NA Sales/Asahi – Shuzo
Niigata Sake Selections
Otokoyama Sake Brewery
Ozeki
Sake One
Sake Tengoku
Sake Today
Sequoia Sake Company
Shindo Sake Brewery Co., Ltd
Shirataki Jozen
Silkroad Wine & Spirits
Takara Sake USA
Takeno Shuzo
Takenotsuyu Sakagura Co., Ltd.
Tonoike Shuzouten Co.
Valley Select Sake Rice
Vine Connections
WSET
Young’s Market

The Center would also like to send a special thank you to:
Hotel Kabuki
Sake Day 2018 Volunteers
True Sake
World Sake Imports
YamaSho Restaurant
The Center’s annual fundraising event, Tabemasho 2018: REIMAGINE — Celebrating 45 Years and a New Beginning, was held on Saturday, September 15 and hosted a sellout crowd with over 550 guests and volunteers in the newly renovated Henri and Tomoye Takahashi Community Hall.

This year, the event welcomed 16 restaurant/pop-up vendors and community chefs in our Center-designed yatai (Japanese style food booths). We were fortunate to host several new, up-and-coming chefs from popular pop-up restaurants, many of which always sell out, along with some favorite restaurants in Japantown, San Francisco and Oakland.

This year’s menu included Nasi Goreng, an Indonesian fried rice with braised beef, from pop-up Chef Siska Marcus of ChiliCali; Burdock and Lotus Root Salad from Delica; Malaysian Fried Laksa, spicy noodles with lemongrass and herb sauce, from pop-up Eat with Tracy; Kanpachi Tiredoto by Chef Kyle Itani at Oakland’s Hopscotch; Cured Anchovies and Soba by pop-up Chef Geofrey Reed of Ichido; Katsu Curry by the JapaCurry food truck and Izakaya Roku restaurant; Cebiche Nikei by La Mar restaurant; Agedashi Tofu served by Mums in Japantown; Tan Tan Tofu by Chefs Clint and Yoko Tam of pop-up Noodle in a Haystack; Tsukemen by Ramen Yamadaya; Soba Cha (tea) and Cookies by online retailer Soba SF; Smoked Hamachi Tacos by Trifecta Cooks from San Jose; Gyoza and Yakisoba from YamaSho; handmade Ice Cream Sandwiches using Mitchell’s Ice Cream; and Tokyo Mules and Cucumber infused sake by Hiro Sake.

The Center’s community chefs added delicious treats, such as chirashifushi by Chefs Mark Gyotoku and Jeff Wun and Goteborg Musubi by Chef Kyle Tatsumoto.

The program, emceed by Mike Inouye and Wendy Tokuda, began with an awa odori performance by Awakko Ren and included a celebratory welcome toast by Consul General Tomochika Uyama and the awarding of the Okamoto Community Awards to Yoshiko and Ken Ho (volunteerism) and Reverend Masato Kawahatsu (leadership).

Highlighting the evening, Executive Director Paul Osaki shared a special remembrance and recognition of the Nisei, who 45 years ago envisioned what the Center could one day be, and presented an Anniversary video to look ahead to our new beginning. The event concluded with a live auction featuring a Trip for Four to Japan and a Five-Night Stay with Two Rooms in Japan, courtesy of Japan Airlines and Kintetsu International Travel Consultants; a Trip to Hawaii for Two with a three-night stay at Ilikai Hotel and Luxury Suites, dinner for two at Alan Wong’s Honolulu and a $200 gift certificate...
to Iolani, Inc.; and a Wine Lot of 19 different wines from the Center’s Board of Directors.

The program concluded with the drawing of the following sweepstakes winners:

- **Prize A:** Two Round trip Airline tickets to Japan and a 3-Night Stay (Courtesy of Japan Airlines and Kintetsu International Travel Consultants) won by Jim Tai
- **Prize B:** $1,000 won by Janis Kuwamoto
- **Prize C:** Microsoft Surface Pro with Signature Type Cover (Donated by Teresa Ono) won by Richard Okiuye

### Tabemasho 2018 menu

**Nasi Goreng** *(Indonesian fried rice)*
- pop-up Chef Siska Marcus of ChiliCali

**Burdock and Lotus Root Salad**
- Delica Japanese Deli at Ferry Plaza

**Fried Laksa** *(Malaysian spicy noodles)*
- pop-up Eat with Tracy

**Kanpachi Tiradito**
- Chef Kyle Itani at Oakland’s Hopscotch

**Cured Anchovies and Soba**
- pop-up Chef Geoffrey Reed of Ichido

**Katsu Curry**
- JapaCurry food truck and Izakaya Roku restaurant

**Cebiche Nikei**
- La Mar restaurant on the Embarcadero

**Agedashi Tofu**
- Mums in Japantown

**Tan Tan Tofu**
- Chefs Clint and Yoko Tam of pop-up Noodle in a Haystack

**Tsukemen**
- Ramen Yamadaya in Japantown

**Soba Cha** *(tea)* and Cookies
- Soba SF

**Smoked Hamachi Tacos**
- Trifecta Cooks from San Jose

**Gyoza and Yakisoba**
- YamaSho (Post St.) and Izumiya in Japantown

**Handmade Ice Cream Sandwiches**
- Mitchell’s Ice Cream

**Tokyo Mules and Cucumber infused sake**
- Hiro Sake
Preserving Culture One Class at a Time

What's Happening at the Center

Greetings from the Center's Programs Department! We welcome you to peruse the list below of all the fun and enriching cultural and recreational classes that we offer. The first class session is free for any first-time participant (materials costs for select classes still apply). We encourage you to try something new! For more information or to register for a class, please visit our website jcccnc.org or call (415) 567-5505.

**ARTS AND CULTURE**

**Asian American Senior Writing**
A place for both new and experienced writers alike to write and share about themselves, their families and others to preserve the stories and memories of our Asian American community.

*Instructor: Genny Lim*  
*When: Mondays, 10 a.m.-noon*  
*Cost: $44 M | $50 NM monthly*  
*$14 M | $16 NM drop-in*

**Drawing**
Join instructor Rich Tokeshi, an original instructor of Japantown Art and Media (JAM), and bring out the artist in you through an eight-week course open to all and teaches basic, intermediate and advanced drawing skills and techniques (A new drawing and art class will be added in 2019. See our website for more information in December 2018).

*Instructor: Rich Tokeshi*  
*When: Saturdays, 10 a.m.-noon*  
*Cost: $32 M | $48 NM monthly*  
*$10 M | $12 NM drop-in*

**Ikebana—Wednesday Class**
Reflect on the simplistic beauty of nature and create a harmony of linear construction, rhythm and color through the traditional Japanese art of Ikebana (floral arrangement). Participants are encouraged to bring their own vases. Please contact the Programs Department at least 48 hours in advance if interested.

*Instructor: Chizuko Nakamura*  
*When: Wednesdays, 6-8 p.m.*  
*Cost: $35 M | $45 NM monthly*  
*$22 M | $28 NM drop-in*

**Tougei: Ceramic Art**
Learn various ceramic techniques including hand-building, wheel throwing and surface decoration to create unique sculptures and/or functional wares. During this eight-week class you will also learn glazing techniques to create personalized pieces.

*Instructor: Tomoko Nakazato*  
*When: Tuesdays, 6-9 p.m.*  
*Cost: $175 M | $225 NM*  
*$105 M | $130 NM (eight consecutive weeks)*

**Washi Ningyo**
Engage in the art of Japanese paper doll making and craft your own 3D Japanese washi (traditional) paper dolls. In this class made for all skill levels, participants will learn the basics, or perfect their skills in doll making. First-time participants must register by phone by the first Saturday of the month. Class fees include all materials. Class for ages 18+.

*Instructor: Rochelle Lum*  
*When: Third Saturday each month, 9 a.m.-noon and 12:30-4 p.m.*  
*Cost: $10 M | $15 NM (+$10-$25 materials fee) $30 M | $40 NM*  
*$13 M | $18 NM drop-in*

**Watercolor**
Learn the basics and joy of watercolor painting, and bring your art to life with the help of instructor Wendy Yoshimura in this fun and relaxing class. Available to all artists regardless of skill level.

*Instructor: Wendy Yoshimura*  
*When: Mondays, 10 a.m.-noon*  
*Cost: $40 M | $48 NM monthly*  
*$11 M | $14 NM drop-in*

**Hula: Gracious Ladies and Wahine (Adults)**
Learn both Auana (modern) and Kahiko (ancient) hula. You will experience anaerobic (low impact) exercise while learning to dance hula. (Class participants also must join the Hālau, Hālau Ka Liko Pua O Kalaniākea, for an additional fee.)

*Instructor: Mary Leong*  
*When: First and third Thursdays, 5:30-7 p.m.; Saturdays, 11:30 a.m.-1 p.m.*  
*Cost: $45 M | $55 NM monthly*  
*$14 M | $17 NM drop-in*

**Hula: Keiki (Youth)**
Give the gift of hula to your child through this class, where they will learn coordination, grace and teamwork through both Auwana (modern) and Kahiko (ancient) hula while experiencing anaerobic exercise. Classes are open for all children ages 5.

*Instructor: Mary Leong*  
*When: Saturdays, 10:30-11:30 a.m.*  
*Cost: $30 M | $40 NM monthly*  
*$10 M | $12 NM drop-in*

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*"Dancing hula allows me to feel Hawaiian music. The Center is where I most enjoy dancing hula. We could always use more guys in our class!"*  
—David Walton
**PROGRAMS AND EVENTS**

**Hula: Kupuna (Seniors)**

Learn ancient and modern hula while keeping your coordination and memory sharp. (Class participants also must join the Hālau, Hālau Ka Liko Pua O Kālānīkea, for an additional fee.)

Instructor: Mary Leong
When: Saturdays, 9:30-10:30 a.m.
Cost: $45 M | $55 NM monthly
$14 M | $17 NM drop-in

**Line Dancing**

Practice your smooth moves to R&B and pop music while keeping in shape and making new friends. This fun, low-impact class is open to all, no dance experience required.

Instructor: Alan Kitashima
When: Tuesdays and Fridays, 12:45-2:15 p.m.
Cost: $4 M | $5 NM drop-in

**MARTIAL ARTS AND FITNESS**

**Karate—Monday and Wednesday Class**

Karate is an Okinawan martial art meaning "empty hand." Develop self-defense skills and strengthen yourself mentally and physically. Our class is part of the International Karate League (IKL) which instructs a modified Shorin-Ryu style of karate. This class is open to all skill levels age 6+.

Instructor: Craig Hamakawa
When: Mondays and Wednesdays, 6-8 p.m.

**Karate—Sunday Class**

Instructor: Craig Hamakawa
When: Sundays, 10 a.m.-noon
Cost: $15 M | $24 NM monthly
$9 M | $14 NM drop-in

**Kendo with San Francisco Kendo Dojo**

Instructor: San Francisco Kendo Dojo
When: Sundays, 10 a.m.-noon
Cost: $15 M | $24 NM monthly
$9 M | $14 NM drop-in

**Kendo Dojo**

Instructor: Craig Hamakawa
When: Sundays, 10 a.m.-noon
Cost: $15 M | $24 NM monthly
$9 M | $14 NM drop-in

**Line Dancing**

Instructor: Alan Kitashima
When: Tuesdays and Fridays, 12:45-2:15 p.m.
Cost: $4 M | $5 NM drop-in

**Yoga Prema**

Tone your body, heal an injury, lose weight, increase flexibility or relieve stress. Whatever your purpose, once you start and continue practicing, you'll feel more energized as your body condition improves and your mind becomes clearer. This class is open to both the beginner and experienced yogi.

Instructor: Ai Tanaka
When: Saturdays, 10:30 a.m.-noon
Cost: $28 M | $40 NM monthly
$9 M | $12 NM drop-in

**Zumba Gold**

Participate in a fun and energetic workout while dancing to upbeat music. Join instructor Janet Cordova as she hosts Zumba Gold classes every Sunday. Whether you are looking for an energizing workout or to make new friends, come and enjoy this fun ongoing class. This class is open for all skill levels.

Instructor: Janet Cordova
When: Sundays, 1:30-3:30 p.m.
Cost: $30 M | $48 NM monthly
$9 M | $14 NM drop-in

**MUSIC**

**Chorale May**

Instructor: Ruriko Miura
When: First, third and fifth Sundays, 10:30 a.m.-noon
Cost: $15 M | $20 NM drop-in

**GenRyu Arts Taiko**

Instructor: Hideko Nakajima
When: Second and fourth Sundays, 9 a.m.-4 p.m.
Cost: $40 M | $50 NM monthly

**Ensemble Shiki**

Be part of a mixed chorus group and sing a variety of songs, mainly in Japanese with some English.

Instructor: Ruriko Miura
When: Second and fourth Tuesdays, 7-9 p.m.
Cost: $25 M | $31 NM monthly
$15 M | $18 NM drop-in

**Minyo/Hauta/Shamisen**

Learn to improve your voice, tone, and projection through Minyo (traditional folk singing) and Hauta (singing with elements of popular and light music), or learn to play the traditional Japanese Shamisen (three-stringed traditional instrument). Participants can engage with singing, playing, or participate in both. Contact the Programs Department at programsevents@jccnc.org to schedule a lesson.

Instructor: Janet Cordova
When: Saturdays, 10:30 a.m.-noon
Cost: $28 M | $40 NM monthly
$9 M | $12 NM drop-in

**AI TANAKA**

“I enjoy participating in karate because it gives me a connection to my mind and body.”

—Benita Sanvely

“I like shamisen because it is different than other string instruments. I like the sound and melody. It’s more traditional and cultural.”

—Ryuma Yamaguchi

**“I enjoy participating in karate because it gives me a connection to my mind and body.” —Benita Sanvely**

**“I like shamisen because it is different than other string instruments. I like the sound and melody. It’s more traditional and cultural.” —Ryuma Yamaguchi**
PROGRAMS AND EVENTS

What’s Happening
continued from page 17

Taiko
Develop rhythm, strength and agility through the matsuri (festival) style of Japanese taiko drumming. A variety of classes are offered for different skill levels and ages (4½ years to adult). Give us a call to learn which class fits your needs.
Instructor: Melody Takata
When: Mondays, Tuesdays and Fridays (three times a month), call/email for class times
Cost: $55 M | $65 NM monthly
$23 M | $27 NM drop-in

Ukulele: Advanced
This class is for experienced Ukulele players that focuses primarily on Hawaiian song traditions, as well as chords and rhythmic strumming techniques.
Instructor: Don Sadler
When: Beginning January 2019 class will move to Thursdays same time
Cost: $60 M | $80 NM monthly
$21 M | $25 NM drop-in

Ukulele: Intermediate
Designed for ukulele players who have prior experience. This class will focus on learning and reviewing chords, as well as songs and strumming patterns. New students with no prior experience should participate in the Ukulele 101 workshop held twice a year to cover basics such as tuning, basic chords and techniques.
Instructor: Don Sadler
When: Saturdays, 11 a.m.-12:30 p.m.
Cost: $60 M | $80 NM monthly
$21 M | $25 NM drop-in

SOCIAL

Bambi
Find a social network for you and your young one through a morning of play with other Japanese speaking families
When: Tuesdays, 10:30 a.m.-noon
Cost: Free

Bridge
Keep your mind sharp while playing bridge in a fun, social environment.
Coordinator: Alice Moriguchi
When: Fridays, 1-4 p.m.
Cost: $2 M/$3 NM/drop-in

Monthly Kabuki Theatre Class
Join us for a free monthly class where we enjoy recorded stage performances of Kabuki and other forms of Japanese theater. Kabuki is a classical Japanese dance-drama theater form known for the stylization of its drama, live music and sound effects, and for the elaborate make-up worn by the performers.
Instructor: Mark Frey, Sponsored by the Japan Exchange and Teaching Program Alumni Association of Northern California (JETAANC) Kabuki Club
When: Second Tuesday of each month, 6:30-8:30 p.m.
Cost: Free. Donations encouraged!

Mah Jongg
Engage in social activity and develop creative strategy skills by playing this popular Chinese tile game.
Coordinator: Yone Higashigawa and Nancy Nakai
When: Tuesdays and Thursdays, 12:30-4 p.m.
Cost: $2 M | $3 NM drop-in

SPORTS

Community Volleyball
Create a team for your non-profit/service/interest organization and join us for a volleyball league filled with fun, food and friends! Each team must consist of either board/staff members or volunteers within your organization. Please contact the Programs Department at programsevents@jcccnc.org if interested in forming a team.
When: Tuesdays, 7-10 p.m.
Cost: $45 M | $55 NM per season

30 and Over Basketball
Sign up for our Monday Night (draft) League. Participate in games that are competitive but friendly! See our website for league information.
Mondays, 6-10 p.m. (up to 15 weeks per season)
Cost: $110 M | $135 NM per season

40 and Over Basketball
Get your friends and join the mature, wise and friendly competition in our Wednesday Night (draft) League. See our website for league information.
When: Wednesdays, 6-10 p.m. (up to 15 weeks per season)
Cost: $105 M | $130 NM per season

Halloween Carnival
Thank Yous
The Center would like to thank our Halloween Carnival partner JCYC and sponsors Children’s Choice Pediatric Dental Care and GoGoSqueez children’s snacks.
We also wish to thank our wonderful volunteers from JCYC Japantown Youth Leaders, Nakayoshi Young Professionals, International Karate League, Wendy Sakaguchi and Friends, Charles Brandt and our Tuesday Night Volleyball League.

“I come to Mah Jongg to socialize with my friends and to keep my mind active. It’s a fun activity that I enjoy coming to every week.”
—Nancy Sakurai
Upcoming Fall Workshops

Below are some of our exciting upcoming workshops. For more information about our workshops or ongoing classes, please contact the Center’s Programs Department at programsevents@jcccnc.org or call us at (415) 567-5505.

**Etched Glass Craft Workshop**
Learn how to etch fun, cultural and festive designs into glass in our workshop and go home with your personally etched glass tumbler. Once you learn how to etch glass, you can make your own gifts for your friends and loved ones for all occasions, including the holidays. Join our creative tech instructor Charles Brandt in this great hands-on workshop for all ages. Children under 12 must be accompanied by an adult.

**Saturday, December 1 | 1–3 p.m.**
$45 members | $55 general

**Mochitsuki Workshops with Mr. George Yamada**
For over 36 years Mr. George Yamada owned and operated the manju (Japanese rice cake) shop Yamada Seika Manju-Ya in San Francisco’s Japantown. Mr. Yamada closed the shop upon his retirement in 1999. While only a handful of manju shops still exist in the Bay Area today, he carries on the mochi-making legacy by sharing with the community his master secrets. In his belief of passing down this important cultural tradition, he generously donated his rice pounding machine to the Center. We are grateful that Mr. Yamada continually revives the spirit of New Years by demonstrating the joy of mochi-making. Please join us and learn about the process of mochi making and leave with two pounds of fresh mochi for the holidays. Spaces fill up fast so don’t miss out on this annual tradition.

**Sunday, December 9 | Multiple workshops between 11 a.m.-6 p.m. (each shift 45 min)**
$15 members | $20 general

**Winter Kaiseki Cooking Workshop — New Year’s Menu**
Join us for our final quarterly kaiseki cooking workshop of the year. Based on hundreds of years of Japanese culinary traditions from Zen monasteries and tea ceremonies, kaiseki cuisine offers a wide array of multi-course meals consisting of delicately plated small dishes using fresh seasonal ingredients. Enjoy a delightful and elegant ensemble of dishes that are light and healthy too. This month’s menu is inspired by the Oshogatsu (Japanese New Year’s) holiday. The workshop is mostly demonstration with participants putting on finishing touches and plating.

**Saturday, December 8 | noon.–3 p.m.**
$45 members | $55 general

**Nabe Nights Monthly Community Dinner Fundraiser**
Our new Nabe Nights community dinner fundraisers, launched in November, is a monthly dinner serving up a fun and delicious nabe (Japanese hotpot) dinner. Every month the Center will partner with a different community organization to host these dinners. What better way to enjoy a great meal while supporting the Center and your favorite community groups? Bring your friends and family. Our community partner for January is the Japanese language department of Lincoln High School to help fund their summer student trip to Japan. We’re looking for more community partners to host future Nabe Nights in 2019. Contact our Programs Department at programsevents@jcccnc.org to schedule a Nabe Night fundraiser for your

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Upcoming Workshops

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community organization, club, team or class. Monthly slots will be filled on a first come, first served basis.

Friday, January 25  |  6:30–9 p.m.
$25 general admission
Register: http://bit.ly nabenights jan2019
Registration deadline: Friday, January 18

Japanese Breads Workshop

Our Japanese breads workshop returns with baker Eri Combs of Kaori’s Kitchen, who will teach you how to make Japanese bakery favorites from scratch. The workshop will include enough dough to take home and re-create your own batch of baked Japanese goodness. We will make whipped cream an-pan, green tea roll, curry-pan and loaf bread. Japanese breads are a delightful snack to add to your culinary repertoire.

Saturday, January 26  |  2:30–5:30 p.m.
$65 members  |  $75 general

Cooking with Doburoku (Home Brew Sake) Workshop

Doburoku is a type of rustic farm house or home brewed fermented variation of sake that is typically sweeter and with a lower alcohol percentage than sake as we commonly know it. Mariko Grady of Aedan Fermented Foods, local producers of Japanese fermented foods and ingredients, will present a menu using doburoku as well as other fermented ingredients including koji and miso from Aedan’s line of products. Don’t miss this cooking workshop that will be packed full of information on the health benefits of probiotic fermented foods as well as heapings of umami flavor with each dish on the menu.

Sunday, February 24  |  1–4 p.m.
$55 members  |  $65 general

Instructor Highlight:

Don Sadler Ukulele Instructor

As a young person Don grew up enjoying music, playing drums, guitar and singing in choir, but never had any formal musical training. Don put aside his early music interest once he entered college and moved on to a career in architecture. Thirty years later he became interested in traditional Hawaiian music through trips to the islands, his wife Ada gave him an ukulele as a gift in 2002. For about a year he learned what he could on his own before he found the ukulele classes at the Center. He was a student for the next 10 years and then began teaching in January 2013. He will always be grateful for the opportunity and for the wonderful community that opened up to him through the Center and the ukulele.

Don provides classes at the Center at every level. Twice a year he teaches a four-week workshop for beginners, Ukulele 101. Often participants are taking their ukulele out of the box for the first time. For beginning to intermediate players, the Saturday class provides technical instruction and focuses on a variety of songs and musical styles. The Wednesday class (moving to Thursdays in 2019) is for advanced students with an emphasis on Hawaiian music and ensemble performance.

The ukulele is a relatively easy way to bring music into one’s life. Making music is beneficial to our minds and spirit, reducing stress and increasing our connection to other people. Our ukulele classes provide an open and supportive environment for exploring and developing one’s musical interest.

The Center is extremely grateful to Don and the many students that have supported the program over the years. The ukulele program here at the Center is much more than just a class, it’s truly a community of great people that share a common interest and has proven to be a program that lives up to the Center’s mission. If you would like to learn more about Don’s ukulele classes see the class listings page, visit our website, or give us a call.
The Nisei envisioned the Center as a second home in the community to share our culture, honor our history and be a place to gather. Today, we celebrate and appreciate their commitment to fulfill the dream of creating the Center for us.

Now it is our time to envision a new beginning and create our legacy for future generations which will empower them with pride and a sense of belonging so they can embrace their culture and community as each generation before them has. Please join us as we reimagine what the center will be in the next 45 years.
<top> Girls Summer league; middle left: 2018 Kase interns; right: Watercolor class</top> <bottom left> Photo memories for our 45th Anniversary; right: Children’s Day

Year in Review  continued from page 19
2018 Sustaining Members

Membership is a significant way to show your support for the Center. Joining us as a Sustaining Member means you are supporting the Center beyond the general membership level. In addition, you will receive special benefits and offers. As we celebrate our 45th anniversary, we deeply thank our generous 2018 Sustaining Members.

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$500
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Ms. Florence Dobashi
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SILVER
$120
Mr. Tony and Mrs. Frances Aganon
Ms. Penelope Aiu
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Mr. Thomas Miyoko  
Mrs. Sachiko Mizuhara  
Mr. Wayne and Mrs. Patricia Mizuiri  
Mr. Tomohisa Mori  
Ms. Piper Murakami  
Ms. Nancy Nagano-Lock  
Ms. Barbara Nagareda  
Ms. Jane Naito  
Mrs. Emiko Nakahiro  
Ms. Haruko Nakamoto  
Dr. Lawrence and Mrs. Sydney Nakamura  
Mr. Gerald and Mrs. Gail Nanbu  
Ms. Julie Nishihara  
Mr. David Nishimoto  
Ms. Merry Nishimura  
Dr. Gary and Mrs. Hiromi Nomura  
Ms. J. June Ohara  
Mr. Ricky and Mrs. Glenda Okamura  
Mr. Dean Osaki and Ms. Diane Endo  
Ms. Marilyn C. Oshiro  
Mr. Timothy and Mrs. Hiroko Sakamaki  
Mr. Gerald H. and Mrs. Gayling Sakuyama  
San Francisco Enchantees  
San Francisco Kendo Dojo  
Mr. George and Mrs. Doris Sasaki  
Ms. Nancy Satoda  
Mrs. Judy Satow  
Mr. Gerald and Mrs. Joy Sekimura  
Mr. Henry and Mrs. Adelina Serata  
Mr. Roy and Mrs. Rosemary Shigematsu  
Mr. Randy and Mrs. Linda Shigio  
Mr. Edward and Mrs. Ruth Shikada  
Dr. Dennis and Mrs. Wendy Shinbore  
Mrs. Irene Takasuka  
Mrs. Sumako Takeshita  
Mrs. Edith K. Tanaka  
Mr. Neal Taniguchi and Dr. Emily M. Murase  
Mr. Kyle Tatsumoto and Ms. Carole Hayashino  
Ms. Emiko Theodorides  
Ms. Karleen Tindall  
Mr. Gary M. Tom and Mr. Leo Joslin  
Mr. Scott Tomioka and Ms. Irene Szeto  
Mrs. Yae Tondo  
Mr. Keith and Mrs. Stacey Tsuchiya  
Mrs. Betty Tsugawa  
Ms. Kelly Yuka Walton  
Ms. Joyce Warren  
Mr. Peter and Mrs. Ryoko Weber  
Ms. Sharon Williams  
Mr. Jones and Mrs. Michele Wong  
Mr. Milton K. Wong and  
Ms. Dianne K. Furuya-Wong  
Mr. Ken and Mrs. Nancy Woo  
Mr. Frank Wu and Ms. Carol Izumi  
Mr. Ken Wu  
Mr. William and Mrs. Irene M. Wu  
Mr. Ron and Mrs. Emiko Yamada  
Mr. Wayne and Mrs. Anna Yamaguchi  
Ms. Wendi Yamanaka  
Mr. Michael Yamashita  
Mrs. Annabelle Yasuda  
Ms. May Yasui  
Mr. James Yonemoto  
Mr. Fred S. Yung and  
Ms. Jane Muramoto-Yung  
*denotes deceased  
Every effort is made to include all sustaining members through 2018. If a name has been omitted inadvertently, please let us know at (415) 567-5505 or email membership@jcccnc.org.

### Correction from 2018 Spring Annual Support Drive Donors:

**GOLD CRANE**

$1,000 - $4,999

Mr. Koji and Mrs. Jessica Oka
2018 Gifts In-Kind Donors

We would like to extend our gratitude to the many individuals, community organizations and businesses that have given an in-kind donation to one or more of our auctions, Children’s Day, Nikkei Golf Tournament or other special programs and events this year. Through the generosity of our in-kind donors, we have been able to continue our work and mission to meet the evolving needs of our community.

Adventure Cat Sailing Charter  
Alamo Drafthouse Cinema  
Alan Wong’s Honolulu  
Aqua-Aston Hospitality  
Asian Art Museum  
Bambi Play Group  
Bay Area Discovery Museum  
Beach Blanket Babylon  
Benihana Monterey  
Berkeley Bowl Produce  
Berkeley Repertory Theatre  
Bette’s Oceanview Diner  
Big Island Candies  
Boba Guys  
Boboquivari’s Steakhouse  
Boulder Creek Golf and Country Club  
B.R. Cohn Winery and Olive Oil Company  
Bradford Portraits  
The Broad  
Cache Creek Casino Resort Yocha Dehe Golf Club  
California Academy of Sciences  
California Shakespeare Theater  
Canyon Market  
The Center’s Board of Directors  
The Cheesecake Factory  
Sherilyn Chew and Peti Arunamata  
Children’s Creativity Museum  
Children’s Discovery Museum  
Brenda Chinn  
Cole Hardware  
Contemporary Jewish Museum  
The Cookie Stache  
CuriOdyssey  
Dalla Valle Vineyards  
Dawn Ranch Lodge and Agriculture Restaurant and Bar  
Disneyland Resorts  
Easy Breezy Frozen Yogurt  
Easy Canvas Prints  
Family Forever Photography  
Marjorie Fletcher  
Funky Door Yoga  
Galileo Learning  
Paul Gamba  
Gilroy Gardens Family Theme Park  
GoGo squeeZ  
The Habit  
Happy Hollow Park and Zoo  
Ruby Hata  
Chris Hirano  
Hiro Sake  
Hopscotch  
Ichido  
In-N-Out Burger  
International Art Gallery  
International Orange Spa  
Iolani, Inc.  
Naoko Ito  
Nomura and Company, Inc.  
Japan Airlines  
Japan Video and Media  
Japanese American National Museum  
Kabuki Springs and Spa  
Stephen Katayama  
Kaur House of Portraits  
Elizabeth Khachigian  
The Kimpton Buchanan Hotel  
Eryn Kimura  
Kintetsu International Travel Consultants Company  
Kitaro Japanese Restaurant  
Kotobuki Trading Co.  
The Lawrence Hall of Science  
Bernie Lee  
Rich Lee  
LifeProof  
Lindsay Wildlife Museum  
Lovejoy’s Tea Room  
Marin Theatre Company  
Marugame Udon  
Maruya  
Greg Matoba  
Lori Matoba  
Diane Matsuda  
McKahn Family Cellars  
Michael Merrill Design Studio  
Mission Cliffs  
Monterey Plaza Hotel and Spa  
Diane Nagura  
Chizuko Nakamura  
John Noguchi  
Noodle in a Haystack  
Susan Ogawa  
Teresa Ono  
Osmosis Day Spa Sanctuary  
Otterbox  
Pacific Park Santa Monica Pier  
Peju Province Winery  
Pier 39  
Pyramid Printing and Graphics  
Rachel Dunn Chocolates  
Sharon Sakai  
Sam’s Chowder House  
San Francisco 49ers  
San Francisco Fire Department  
San Francisco Giants  
San Francisco Museum of Modern Art  
San Francisco Opera  
San Francisco Taiko Dojo  
San Jose Barracudas  
San Jose Giants  
San Jose Sharks  
Sanrio  
Sibby’s Cupcakery  
SMUIN Ballet  
Sonoma Raceway  
SPIN! Pizza  
Sports Basement  
Stanford University  
Sumofish  
Suuki Supermarket  
Tahoe Donner  
Ten Thousand Waves  
TOTO Washlet  
True Sake  
Patricia Unterman and Hayes Street Grill  
Urban Putt  
Eugene Van Dyk  
Vineyard Vines  
Walt Disney Family Museum  
Winchester Mystery House  
Brad Yamauchi and Diane Gunderson  
Yasukochi’s Sweet Stop  
Craig Yonemura DDS, MS

Every effort is made to include in-kind gifts received during 2018. If a name has been omitted inadvertently, please let us know at (415) 567-5505 or email development@jcccnc.org. General tributes and donations are recognized in the summer newsletter.
UPCOMING EVENTS

Winter Kaiseki Cooking Workshop
Saturday, December 8, noon–3 p.m.
$45 members  |  $55 general

The 2019 Shikishi Exhibit Celebrates the Year of the Pig and Friendship
January 9 – February 8, 2019
Exhibit will be open during the Center's regular business hours
Be sure to stop by the Center to view the 2019 Shikishi exhibit that will highlight the year of the pig and friendship. Participants are encouraged to stop by the Center’s Mochitsuki Workshops on Sunday, December 9 or the Oshogatsu Festival on Saturday, January 5 to decorate a shikishi board. Participants can also stop by the Center’s Programs Department to pick up a shikishi board.
To view pictures of last year’s exhibit visit http://bit.ly/2018Shikishi

Winter Auction 2018
November 26 – December 2
Join us online at http://bit.ly/winterauction2018 to bid! For questions, please call (415) 567-5505 or email events@jcccn.org